

# Te MATA

ESTATE 1896

ESTABLISHED IN 1896, TE MATA ESTATE REMAINS FAMILY OWNED, PRODUCING INTERNATIONALLY  
RECOGNISED WINES EXCLUSIVELY FROM ITS HISTORIC, HAWKE'S BAY VINEYARDS

ESTATE GROWN. ESTATE BOTTLED. ESTATE WINES.



## ZARA '24

SINCE 1995, TE MATA ESTATE HAS LED THE WAY WITH NEW ZEALAND'S PRODUCTION OF VIOGNIER, A RARE WHITE GRAPE FROM FRANCE'S RHÔNE VALLEY. FERMENTED IN BARREL, IT DISPLAYS THE FLORAL, WHITE PEACH AND HONEY CHARACTERS FOUND IN THE FINEST EXAMPLES OF THIS ENTRANCING VARIETY.

### ORIGIN

Zara is affectionately named after Zara Buck, the first born child of the third generation of Te Mata Estate's Buck family. Zara spent her childhood playing amongst the vines at the vineyard which is home to this delightful viognier.

### VINEYARDS

On 21 March 2024, fully ripe viognier grapes were hand harvested across the sloping middle terrace of Te Mata Estate's Woodthorpe Terraces Vineyard.

### WINEMAKING

The fruit was destemmed and crushed with controlled skin contact blended to enhance the wine's varietal complexity. The juice was then barrel fermented in seasoned French Oak with a full malolactic fermentation aged on gross lees for nine months, blended and then bottled.

### TASTING NOTE

A brilliant crystalline lemon-gold, Zara Viognier '24 is as striking in the glass as it is on the nose. The wine unfolds with lifted ginger, apricots, Turkish delight, and freshly baked cinnamon notes, alongside a rich, exotic, perfume of jasmine, orange blossom and rosewater. The palate is a sumptuous blend of ripe stone fruit balanced by a silky yet structured mouthfeel. Waves of creme brûlée, nutmeg, and warm baking spice add depth, while a salivating salinity and finely poised acidity create lift and energy. Zara Viognier '24 finishes long, textural, and gently warming, leaving a lingering impression of floral elegance and spice-laced richness.

### CELLARING POTENTIAL

Zara '24 will continue to develop in bottle for three to four years from harvest.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.89
Total acidity as tartaric	4.7gpl
Alcohol	14.5%
Residual Sugar	Dry